



MÉTODO TRADICIONAL

CAVA
Alvaroni

ORGANIC

CAVA

Alvaroni

BRUT

75% MACABEO
25% CHARDONNAY

The best white organic grapes from Requena were selected to become the base of this Cava.

It has remained in total calm for more than 12 months at 15°C and without any sudden changes in temperature or light. It has been growing in complexity and roundness in the mouth and polishing the finesse of its bubble.

Technical information

Alc: 11,5 %

Dosage 8 g/L

Tasting notes

Straw yellow Cava with greenish tones. Living, fine and persistent bubble. In the nose it is frank, highlight aromas of white fruits and citrus notes with a background of very elegant pastries. On the palate it is round, easy step, its effervescence envelops the palate leaving a long aftertaste with hints of ripe fruit.

Pairing

This complex Cava is ideal to enjoy during the whole meal, being especially suitable for rice dishes, seafood, fish baked, Pasta or even accompanying a good duck a l'orange

Serving temperature 46° - 48°



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